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CENTRAL FAX CENTER

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Application / Control Number 10/777,671  
DETAILED DESCRIPTION OF THE INVENTION  
(Re-Amended as of 01/09/08)

Referring now to the figures contained and their like references numbers,

Figure 1, in referring to the drawing, is the application of the cheese base in place of the traditional flour crust, thus creating a Gluten Free pizza pie. This illustration is the first application of the cheese base. The application of cheese used in the drawing and the invention was enough of the four inch sliced of provolone (or any firm cheese will be suitable depending on the taste and texture desired) to cover the base and sides of the pan. As the heating process takes place the cheese will spread out and seal any holes making it one solid base.

Figure 2, in referring to the drawing, is the application of sauce, and then the application of a topping. The sauce is applied in the center and then evenly distributed over the base of the pizza. The sauce will not contact the pan because the cheese base will melt and seal any openings the overlap of the four inch circular sliced cheese base did not cover. The topping of choice can then be added. It will be held in place because of being sealed and bonded inside the pizza pie by the cheese.

Figure 3, in referring to the drawing, is the application of shredded cheese on top of the sauce and a topping. The cheese is a binding agent used in order to hold the topping intact during and once the pizza pie is baked. Any type of shredded cheese may be used depending the taste and texture desired. The amount shredded cheese can vary depending on the type and quantity of the topping used. My experiments have demonstrated that a small amount of shredded cheese should be added each time a new topping is added to lend the additional binding necessary to hold the pizza pie together as it is being consumed.

Figure 4, in referring to the drawing, is the application of cheese used in the drawing and the invention. As illustrated in the drawing, enough four inch slices of provolone (or any firm cheese will be suitable depending on the taste and texture desired) on top of all of the internal contents to seal the entire contents. This, the last application of cheese ensures the internal toppings and all of the contents are covered.

Figure 5, in referring to the drawing, is an example of a cross sectional view of the contents. Of course, the number of internal toppings can vary according to the taste desired, but the example composition illustrated in Figures 1 through 4, from base to top, are as follows: cheese as a base, the sauce, the first topping, shredded cheese, the second topping, shredded cheese, the third topping, then the cheese top on the top of the pizza pie, thus completing the entire pizza pie. This Gluten Free, low-carb pizza pie will be completely sealed after baking at 300 degrees for fifteen minutes. The pizza needs to cool for approximately ten minutes to solidify, and is ready to be consumed, as illustrated.